SM-160T
THE UNIVERSAL GRINDING MACHINE

- Made of stainless steel
- For the grinding of hand knives, cutter blades, cleavers, cutlery knives with serrated edge and other utensils
- With adjustable water cooling in every station
- Perfect grinding results
- Comprehensive range of accessories

Your dealer:

www.fdick.com

knives . ancillary items . sharpening steels . grinding machines
The universal grinding machine SM-160T
Your specialist for grinding technology

Features:
- Fast grinding on water cooled emery belt with reduced knife consumption
- Edge refining on water cooled lamellar grinding wheel
- Lamellar buffing wheel for honing and polishing
- Bench model with integrated water cooling system at minimum space requirement
- Splash proof electric motor
- All relevant components made of stainless steel
- Reed switches on both side panels for more safety

Optional Accessory:
- Grooved grinding wheels for resharpening of serrated edges of e. g. cutlery knives. The stones being fixed on the upper left axis of the machine
- Comprehensive range of accessories, grinding belts, lamellar grinding wheels as well as honing and polishing wheels
- Universal belt grinding attachment UB3F for the grinding of sickle- and 4-cut-shaped machine or cutter blades up to a grinding radius of 240 mm

In combination with the grinding machine SM-160 T the UB3F is a perfect solution for all current hand and machine knives used in the food industry at a very attractive cost/performance ratio

- Universal base frame on casters

Technical Data:

<table>
<thead>
<tr>
<th>Prod.-No.</th>
<th>98300 001</th>
<th>98300 000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Voltage:</td>
<td>1~230 V / 50 Hz</td>
<td>3~400 V</td>
</tr>
<tr>
<td>Connected load:</td>
<td>0,7 kW</td>
<td>0,7 kW</td>
</tr>
<tr>
<td>Emissions sound pressure level $L_{pA}$:</td>
<td>73 dB</td>
<td>77 dB</td>
</tr>
<tr>
<td>Emissions sound pressure level $L_{WA}$:</td>
<td>-</td>
<td>-</td>
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<tr>
<td>Net weight:</td>
<td>39 kg</td>
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<tr>
<td>Height:</td>
<td>450 mm</td>
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</tr>
<tr>
<td>Width:</td>
<td>610 mm</td>
<td></td>
</tr>
<tr>
<td>Depth:</td>
<td>550 mm</td>
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</tbody>
</table>

Subject to technical changes without prior notice.